

## Butacatini All'Amatriciana

2 TBS Butter

1 tbs. Olive oil

6-oz. pancatta cut into ¼ in cubes (Italian bacon)

1 medium onion minced

Salt

½ tsp. crushed red pepper

1 28 oz can diced tomatoes partially drained

1-LB bucatini pasta (can't find use spaghetti)

1 cup grated pecorino Romano cheese

Heat butter and oil in saucepan, add pancatta cook 5-7 mins. Remove with slotted spoon. Add onion, salt and pepper flakes stirring constantly 5-7 mins. Add tomatoes cook until slightly thicken 10 mins. While sauce simmers cook pasta, save ½ cup pasta water to adjust consistency if necessary, drain pasta, toss with pancetta, sauce and cheese.